



PAR
LILIAN DOUCHET

THE RESTAURANT IS OPEN
FROM TUESDAY TO SATURDAY.

LUNCH
12 P.M - 2 P.M

DINNER
7 P.M - 10 P.M



@DAME.AUGUSTINE

PHONE NUMBER : 01 83 92 85 98

EMAIL : CONTACT@DAMEAUGUSTINE.COM

LUNCH MENU DURING THE WEEK

STARTER+MAIN +DESSERT 35 EUROS (PLATE WITH *)

STARTERS

PERFECT EGG* - 11

Perfect egg, variation of peas, smoked bacon, curry oil

SWEET POTATO* - 10

Crunchy sweet potatoes, sour cream, pesto with fresh herbs, coriander

GRAVLAX SALMON - 15

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

CRISPY SHRIMPS - 17

Crispy blue shrimps, fine herbs mayonnaise, radishes, watercress

MAINS

SELECTED BEEF*- 21

Piece of beef, carrot puree with brown butter, sand carrot iced, iodized beef sauce

FISH OF THE DAY* - 22

Fish of the day, mashed potatoes with fine herbs, butter white, samphire

SUGGESTION FROM THE CHEF* - 24

More information to request from our team

SUPREME POULTRY - 28

Roasted poultry from the Maine, variation of jerusalem artichokes, poultry sauce with butter

DESSERTS

CHEESE* - 12

Brie de Meaux stuffed according to the Chef's inspirations

CHOCOLATE - 13

Chocolate mousse, Tonka chocolate ice cream, cocoa caramel, chocolate streusel

DESSERT OF THE DAY* - 12

More information to request from our team

DINNER MENU AND WE

STARTERS

POTATO - 12

Roasted potato with thyme, potato siphon, seaweed tartare, crispy peanuts

PERFECT EGG - 11

Perfect egg, variation of peas, smoked bacon, curry oil

SALMON GRAVLAX - 15

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

CRISPY SHRIMPS - 17

Crispy blue shrimps, herbs mayonnaise, radishes, watercress

MAINS

CONFIT LAMB - 28

Pulled lamb shoulder, oriental vegetables, roasted almonds, lamb jus

PEARLY SEA BASS - 30

Pearly sea bass, mashed potatoes with fine herbs, butter white, trout eggs and samphire

DUCK BREAST - 32

Duck breast, crispy-soft sweet potato, fresh cheese, orange sauce

CAULIFLOWER - 24

Cauliflower risotto, creamy cauliflower, date chutney, tandoori emulsion

SUPREME POULTRY - 28

Roasted poultry from Maine, variation of Jerusalem artichokes, hazelnuts, poultry sauce with butter

DINNER MENU AND WE

INTERLUDE

CHEESE - 12

Brie de Meaux stuffed according to the Chef's inspirations

DESSERTS

STRAWBERRY - 14

Fresh strawberries, pistachio financier, basil cream, strawberry/basil sorbet

CHOCOLATE - 13

Warm chocolate mousse, chocolate Tonka icecream, cocoa caramel and chocolate streusel.

LIKE A MONT-BLANC - 14

Variation around chestnut, segments of fresh orange, milk sorbet

CHILDREN MENU - 19

MAIN / DESSERT

according to seasonal products

MENU DÉGUSTATION - 66

FOOD & WINE PAIRINGS

We offer you a selection of 4 wines to go with your tasting.
4 glasses (12cl) - 35 euros

SALMON GRAVLAX

Gravlax salmon, candied beetroots, roasted almonds,
glazed horseradish

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PEARLY SEA BASS

Pearly sea bass, mashed potatoes with fine herbs, butter
white, trout eggs and samphire

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CONFIT LAMB

Pulled lamb shoulder, oriental vegetables, roasted
almonds, lamb jus

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CHOCOLATE

Warm chocolate mousse, chocolate Tonka icecream,
cocoa caramel, chocolate streusel, cocoa nibs.

MENU SIGNATURE - 86

ACCORD METS & VINS

- We offer you a selection of 5 wines to go with your tasting.
5 glasses (12cl) - 42 euros
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SALMON GRAVLAX

Gravlax salmon, candied beetroots, roasted almonds, glazed horseradish

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CRISPY SHRIMPS

Crispy blue shrimps, herb mayonnaise, radishes, watercress

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PEARLY SEA BASS

Pearly sea bass, mashed potatoes with fine herbs, butter white, trout eggs and samphire

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SUPREME POULTRY

Roasted poultry from the Maine, variation of jerusalem artichokes, poultry sauce with butter

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CHEF'S PRE-DESSERT

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LIKE A MONT-BLANC

Variation around chestnut, segments of fresh orange, milk sorbet



FOOD & WINE PAIRINGS

SELECTION OF WINES FOR OUR MENUS

4 glasses (12cl) - 35

5 glasses (12cl) - 42

Net prices, service included.